



PACHERENC DU VIC BILH SEC
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MADIRAN

DOMAINE
LAOUGUÉ

Sylvain Dabadie

ARBISON

«Une ascension aromatique sensationnelle qui donne ses lettres de noblesse au Madiran.»



MADIRAN

VINEYARD

Soil : clay limestone and gravel. The vines have a south exposure.

Age : over 50 years old.

Density : 5000 vines per hectare.

SUSTAINABLE AGRICULTURE

Viticulture : no chemical products. Natural grass cover-cropping every row.

Pruning : Guyot double.

Green harvest : debudding, trellising, leaf thinning and bunch thinning.

Yield : 30 hl/ha.

Grape varieties : 100% Tannat.

Vinification :

- alcoholic and malolactic fermentation in barrels.

- long fermentation with natural yeast 1 year.

- color extraction by pigeage and aeration too.

Aged in : on the lees 24 months in new oak, new barrels 300 liters.

TASTING COMMENTS

Eye : dark purple color.

Nose : a splendid, deep and complex nose on a fruit very bright and pure. There are notes of black cherries, black fruit and pepper.

Taste : in the mouth, the wine is balanced with melted tannins and ripe fruit aromas. Great elegance and delicate touch silky end to delight us.

SERVING ADVICE

Serving temperature 16°C.

Food matching : perfect with red meat, duck & chocolate.

14 % VOL.

Drink : 10-15 years.

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